

drink local
HBC



THESE BREWS ARE
ONLY AVAILABLE
AT THE BREWERY
IN HILLSBORO

SMALL BATCH BEER MENU

BEERS

Amish Paradise 11.6% abv. 19 IBU An imperial stout aged 13 months & blended with multiple bourbon barrels.

Summer of 69 8.0% abv. 21 IBU A hazy IPA that has been double dry hopped & features New Zealand hops.

Platinum Blonde 3.9% abv. 10.5 IBU Introducing Blonde's little sister Platinum Blonde!

It Takes Two to Mango 4.0% abv. 13.9 IBU Our Blonde Ale with a mango twist.

Orchard Day 5.9% abv. 18 IBU Our interpretation of the Graf beer style. This brew features locally sourced cider from Kinsman Family Farm that we fermented with a Vienna styled ale.

Morning Cup of Joe 5.8% abv. 23.9 IBU We cold steeped "Bump N' Grind" Costa Rican coffee beans from Brewhaha Roasters in our fan-favorite Joe Beer.

Quick Pin – Fest Beer 6.8% abv. 21.21 IBU We use fresh maple sap from our friend Scott in place of the traditional brewing water.

Golden Axe – Belgian Golden Strong Ale 8.5% abv. 32.8 IBU Complex fruity esters paired with moderate spiciness from the Belgium Abbey yeast. Finishes w/a dry pleasant hop taste.

Gingy – Our Gingerbread Cookie Amber 7.3% abv. 11 IBU This winter warmer has a bountiful aroma of ginger, cinnamon, and clove. Tastes of gingerbread and sweet caramel malt with a finish of delicate spices that does not linger.

SOUR

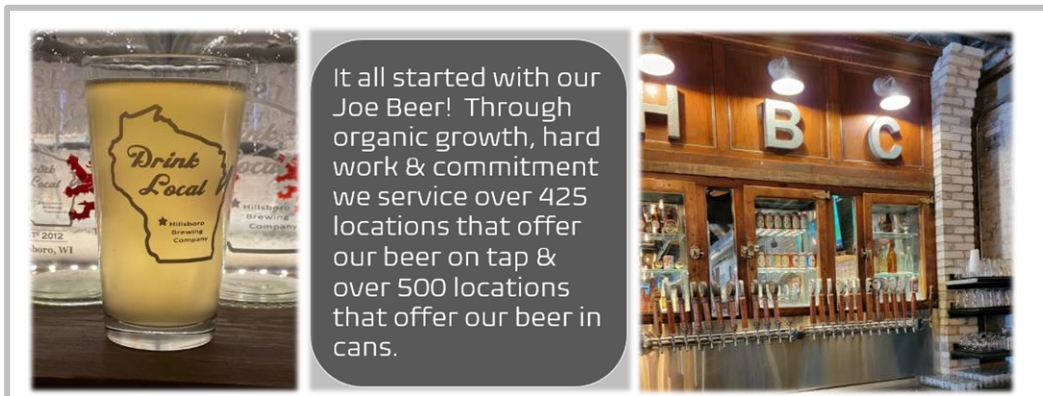
Digestivo! Berliner Weisse 5.0% abv. 15 IBU Brewed in Collaboration with our friends at G5 brewing from Beloit, WI. An Italian Cocktail inspired sour with flavors of Limoncello, Cherry, Honeysuckle, and Mint.

HARD SELTZER 4.5% ABV 0 IBU

Pumpkin Spice Cinnamon, nutmeg, clove, and allspice mixed with pumpkin. *Gluten Friendly*

Margarita Classic Lime Margarita Seltzer. *Gluten Friendly*

Champagne It's fancy. *Gluten Friendly*



Thank you for your continued support of HBC